

Next Meeting March 14th, 2005

SPORES *Afield*

The newsletter of the Colorado Mycological Society

March 2005



Welcome 'Shroomers!

by President William Windsor

Whether your interest in mushrooms is scientific, gastronomical, or perhaps a bit of both, the time of fungi fruitings is near and concurrently the Colorado

Mycological Society (CMS) begins its 2005 meetings, forays and events scheduling.

In launching our programs for 2005 the CMS board, chairpersons and volunteers will be discussing and addressing the many tasks that makes CMS a fun and educational experience. Meeting with the good people who perform these tasks I see many familiar and friendly faces, and a couple of new members as well. Unfortunately, there are still some positions that have not yet been filled and rather than asking existing volunteers to take on additional work, I am putting out a call to all members to assist in the support and growth of the organization. If many people help in the events and planning, then none have to carry too large a load.

My personal experience has been that my time spent volunteering for CMS has been rewarding on many different levels. Working at setting up the annual fair has significantly contributed to my identification skills. Foray participation also enhances identification skills together with understanding of timing and environmental factors. Participating in the 'Cook 'n Taste' has taught me new ways to prepare mushrooms for meals, and the many fine guest lectures at meetings has also increased my knowledge and enjoyment of mycology.

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March meeting program

"Spring Mushrooms"

It's getting to be that time of year again, spring is upon us and hopefully we will be getting the snow or rain we need to get the early mushrooms popping.

We will have a panel of speakers this month discussing identification, habitat, timing of fruiting, possible recipes for the edibles and a question and answer period for these early mushrooms. The panel will include but is not limited to William Windsor speaking on "Morels", Marilyn Shaw on "Snowbank mushrooms", Tom Taggart on "Shaggy Manes", and Ed Swanberg speaking on "Oyster mushrooms".

Remember last year; the driest March on record? Morels were hard to come by and right now the Front Range is below normal snow pack; so keep your best thoughts focused on moisture and maybe just maybe we will have a banner year.

Morchella esculenta



Upcoming Events

- March 14th** "Spring Mushrooms"
See page 1 for more information
- April 11th** To be announced
- May 9th** To be announced
- June 13th** To be announced
- July 11th** To be announced
- Aug. 13th** Fair Setup
- Aug. 14th** Annual **CMS Mushroom Fair** at Denver Botanic Gardens, The Fair identifier this year is Else Vellinga, PhD
- Aug. 15th** Else Vellinga, PhD of the Plant and Microbial Biology Department at the University of California, Berkeley.
"Introduction to Mushrooms"
- Aug. 18-21st** Telluride Mushroom Festival more information on page 7 of this issue.
- Sept. 12th** Cook & Taste, **Chairperson needed** Contact CMS President William Windsor.
- Oct. 10th** To be announced

Bring mushrooms for identification and display to any meeting.

All meeting are held at the Denver Botanic Gardens in Mitchell Hall at 7:30 pm unless otherwise announced.

Welcome to CMS!

This is the first issue for 2005 of *SporesAfield*, the newsletter of the Colorado Mycological Society. The purpose of this newsletter is to provide a forum for members to share experiences, information, and insight on mushrooms of Colorado and the Rocky Mountains.

The Colorado Mycological Society is a nonprofit corporation established in 1967 to advance the understanding of, and to stimulate interest in, the field of mycology. Our members collect specimens for identification, preservation and study. CMS is affiliated with the North American Mycological Association (NAMA). CMS provides consulting services to the Denver Botanic Gardens and the Rocky Mountain Poison and Drug Center.

Monthly Meetings

CMS meetings provide an informal opportunity to socialize and exchange information with others interested in mycology. Meetings are usually held the second Monday night of each month, from March through October, at 7:30 pm at the Denver Botanic Gardens, 1005 York Street, Denver, CO. The meetings are held in Mitchell Hall. There is no charge to get into the Botanic Gardens to attend the meetings. Members and visitors are welcome.

Spores Afield

Spores Afield is published from March through October by the Colorado Mycological Society. CMS dues are \$23 for the first year and \$20 thereafter. Send membership dues to CMS Membership Chair, Box 9621, Denver, CO 80209. All CMS members receive *Spores Afield* as part of their membership.

CMS is an affiliated member of the North American Mycological Association.

CMS website: <http://www.cmsweb.org>

CMS Officers for 2005

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CMS Programs	Volunteer wanted
CMS Forays	Tom Ruzicka 303-447-2740 tomruzicka@mindspring.com
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**This year our Foray Chair is Tom Ruzicka.
Please contact Tom if you would like to lead a
foray**

Other Society Activities

Forays:

When the mushroom season gets going, mushroom forays are led by experienced members of CMS to different locations around the state. We usually hold forays on Saturday and Sunday. These forays are limited to members only. Forays are probably the best way to learn to recognize different kinds of mushrooms.

Mushroom Fair:

A mushroom fair is held each year in August at the Denver Botanic Gardens. August is the height of the mushroom season in Colorado, and members from around the state bring in a large variety of mushrooms for identification and display. The fair is open to the general public on Sunday. It is a great time to learn about mushrooms!

Resources:

CMS offers free use of the mycology reference library to CMS members. Please contact Chris Hardwick 303-237-0356 to check out a book or to find out more about the collection.

Books For Sale:

We also offer a variety of books for sale at each meeting. The books are usually available to members at a discount.

CMS Website

CMS is on the World Wide Web at:
<http://www.cmsweb.org>. The website is full of information on the society's events, forays, and links to other sites in an easy to use format.



Missing: a very dear friend

By Marilyn Shaw

It is with sadness that we must report the passing of our dear friend, George Davis of Colorado Springs, on Friday, February 4, at the Pikes Peak Hospice. He had been fighting leukemia for some time.

George and his wife, Frieda, were long time members of the Pikes Peak Mycological Society and of CMS. George was a past president of PPMS, and had been editor of their newsletter, the Spore-Addict Times, for the last seven or eight years.

While the Davises didn't make it to all of our meetings, we could always count on them and a contingent of other members of PPMS to show up at our annual Mushroom Fair, laden with dozens of often unusual species.

George, born in Springdale, Arkansas July 13, 1930, spent much of his adult life in the U. S. Air Force, eventually retiring with 30 years' service. In 1983 he and Frieda migrated from Wichita, Kansas to Colorado Springs where he was free to pursue his many varied interests, mostly related

to nature, science, writing, photography, and teaching. He explained the move by saying, "It is easier to yodel in Colorado than in the wheat fields of Kansas." (Frieda was from Austria.)

When reminiscing about George certain attributes are always mentioned: his intelligence, bright but kindly wit, and his ability to connect with others. We will always remember that mischievous, infectious grin.

George and Frieda enjoyed life in their beautiful sunny contemporary home at 13 Swallow Dr., Colorado Springs, CO 80904, in the Garden of the Gods, where he was a volunteer tour guide and lecturer. I'm sure she would love to hear from their CMS friends.

Memorial contributions may be made to the Cancer Research Institute, 681 Fifth Ave., New York City, NY 10022, or Pikes Peak Hospice and Palliative Care, 825 E. Pikes Peak Ave., Suite 600, Colorado Springs, CO 80903.

Photo: George at the NAMA foray at Diamond Lake, Oregon in 2002, with his prized Matsutake. Photo by Marilyn Shaw.

News from China

By Luke Amarosa

I have been a member of the CMS for this last year and I missed the cooking and all that tasty stuff because I moved to China in August. My mother sends the *SporesAfield* newsletter to me here. It's late, but it's still nice to read it. Anyway, here are a few photos of some mushrooms that I bought in Fenghuang.

Fenghuang is a small town in western Hunan province. The people there are big on mushroom cookery and I just had to buy these enormous bags of dried *Boletus edulis*. They each weigh 100 grams and only cost me 2.50 US. The first picture is of the counter where the shop owner had tons of these! The water bottle is for scale. I have been using them when I cook eggs and such here in Changsha (the capital of Hunan, where I live). Just letting you know that all is well in China and the fungi are tasty. Happy Trails, Luke



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(Presidents continued from page 1)

Perhaps even more important than these 'tangible' results of participation is the 'intangible' reward of camaraderie with a wonderful and diverse group of people that happen to share a common interest.

During the year you may be approached by either myself or one of our chairpersons to help in some event or task. Ideally, each chairperson should have several volunteers to help with tasks and to learn the skills needed to run different aspects of the club. I hope that you will consider this a way to enhance your experience with CMS and its membership. If you want to help CMS in some way and no one has contacted you, please e-mail me at windsor@comcast.net (Or call me at 303-544-6069) and I will see that you are connected with a chairperson in the area of your interest.

Speaking of enhancing the CMS experience, I also welcome and encourage you to send me and the board feedback on CMS events, forays, meetings, etc. Let us know what you as a member would like to see and/or do. Is there a special guest lecturer that you would like to hear? Are you interested in learning more about cooking mushrooms? Do you want to learn more about the relationship of fungi to other species and/or bio systems. Do you want more forays? Please contact me to let me know your interests.

As I drive past some of my favorite foray grounds, I am anxious to see the first indicators that some of my favorite mushrooms will soon be fruiting. I look forward to joining many of you on forays and seeing you and your seasonal findings at meetings. Working together on the Fair will be great fun and educational as well. CMS is OUR Society so let's join together to make it a great year. Good forays and good times to you all.

Cold Comfort!

(From The Winter 2004 Association of British Fungus Groups Journal. A kilo is about 2.2 lbs. and a British monetary pound is about \$1.87.)

Reprinted from The Kansas Mycolog Feb-Mar 05

A recent and shocking newspaper report will bring tears to the eyes of dedicated mycophages (mushroom-chompers to the likes of us).

As most readers will know, the celebrated White Truffle, found in several regions of northern Italy but best known from the Piedmont area, commands genuinely telephone number prices by the time it reaches the hands of covetous chefs in the more exclusive restaurants catering for the well-heeled of London, Paris, and San Francisco.

A week or so ago a truly monstrous specimen, weighing in at about 1.5 kilos, was unearthed by a discerning 'truffle hound' somewhere in the woodlands near Florence. Needless to say inquiries about the precise location have tended to meet with clenched jaws among the trifolau of the area and the dogs are saying nothing either. The specimen was just too much of a prize to sell as a regular market deal, so it was put up for auction in Florence. It fetched ... wait for it ... £28,000 give or take the odd euro when it was bought by a syndicate of gastronomes (some celebrity names there) who favour a particular London restaurant after donning their bibs and tuckers.

The prize was duly flown to England and transported lovingly to the kitchens of said restaurant by the owner, where it was placed in the fridge for its own well-being. Well, not exactly. The truffle was actually deposited inside a locked safe within the fridge! Before this incarceration took place, a lone Evening Standard reporter was treated to one of the master chef's dishes *confunghi*, liberally (well, no, probably modestly in his case) sprinkled with flakes of White Truffle.

At this juncture tragedy struck, because the chef departed for a week's sojourn elsewhere, taking the safe key with him. Now safes are generally

a bit tricky to break into and for this reason tend to be fairly airtight. Our 1.5 kilo, £28,000 truffle was not amused. In fact it was pretty miserable. So much so that it died, horribly. What emerged at the end of a week of airless captivity was not fit even for the most intrepid newshound to sample.

What transpired between several emotionally distraught patrons and their restaurateur is not recorded for posterity, but we do know, courtesy of the Evening Standard, that the dearly departed earned a heroic funeral. Not for this fellow the unseemly relegation to a mere dustbin. Ah, no. The earthly remains were carried, tearfully, remorsefully, mouldily to the home of the chef where they were laid to rest in a specially prepared private plot in the back garden.

Membership Dues are Due

If you have not paid your CMS dues for 2005, please pay as soon as possible. If you are not sure if you have already paid, check your membership expiration date in the upper right corner of the mailing label of this issue. To renew your membership, send a check for \$20 and a note to:

CMS Membership Chair
P.O. Box 9621
Denver, CO 80209

(Note: New membership is \$23)

If you have any questions as to the accuracy of the expiration date on the label or change of address, please contact:

Linda deLeon
14310 W. Fifth Ave.
Golden, CO 80401-5226
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303-278-9582

25th Anniversary of the Telluride Mushroom Festival:

Forays, Workshops, Chefs' Cook-off, and Parade

Telluride Colorado, August 18-21, 2005

The 25th annual Telluride Mushroom Festival—designed for people interested in edible, psychoactive, and poisonous mushrooms—will be held in Telluride, Colorado, Aug. 18-21.

The festival includes mushroom lectures, forays, hands-on identification and cultivation workshops, mushroom poetry, and a mushroom parade—which runs down the main street of Telluride and features festival participants dressed as mushrooms, spores, and other elements of the mycological world.

The Festival's third annual "Mushroom Cook-off Feast" features chefs from Telluride's top restaurants, who will prepare mushroom dishes to be judged by festival faculty. The winning chef will receive a chef's hat adorned with mushrooms, and festivalgoers will dine on the mushroom dishes.

Experienced guides will lead daily fungus forays in the forests surrounding Telluride, generally productive of a wide variety of wild mushrooms, particularly edible species, like chanterelles and porcini.

Nationally recognized authorities on mushrooms will present lectures and workshops:

- Ø Gary Lincoff, past President of the North American Mycological Association, on "Mushroom Identification;"
- Ø Paul Stamets, President of Fungi Perfecti (www.fungi.com), on "Medicinal Mushrooms;"
- Ø Manuel Torres, author, on "The Use of Visionary Mushrooms and Plants in the Americas;"
- Ø Kathleen Harrison, Director, Botanical Dimensions, on "Mushroom Traditions;"
- Ø Dr. Emanuel Salzman, Co-editor of Mushroom Poisoning, on "Mushroom Poisoning."

Complete information about the Festival program, registration, lodging, and travel is available on the Festival's web site: www.shroomfestival.com. Or write, Fungophile, Attn. Mushroom Festival, Box 480503, Denver, CO, 80248-0503. Call 303-296-9359

Authors, Artists, and Poets

The editor of *SporesAfield* needs your help. Please consider submitting an article, line drawing, digital photographs, a poem, editorial, comic, report on mushroom sightings, news items, announcements of upcoming events, or any other contributions to your newsletter. This is your chance to share with your fellow members. Send items by the 15th of each month to:

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